Write Your Own Test

Your assessment for this particular unit is to write your own test that covers this unit on Ethanol, fermentation, distillation (packed and plated) and dehydration. Your test should include the vocabulary and components specific to these operations in conjunction with variables such as: enzymes, pH, temperature and hydrometer use.

You will be allowed to choose 1 partner or work on your own.

Test to consist of the following:

* 20 multiple choice questions
* 10 Identification of our still components (diagram)
* 10 True or False
* 1 essay

Included with your Test is an Answer Key

Questions should be reasonable in scope, directly related to this particular unit and cover all major topics of discussion for this unit.

All work to be neatly typed and submitted by the end of our next class.

Assessment is worth 50 points.